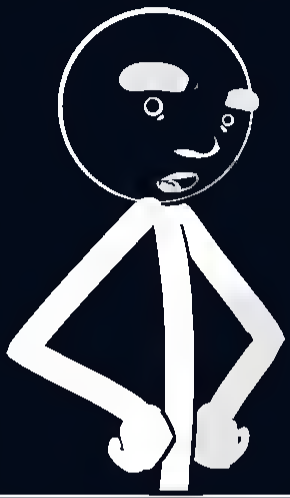
COOKING COMICALLY



AND JUST REALLY DIDN'T WANT TO GO TO THE STORE...

AND ALSO HAPPENED TO HAVE JELLY, CORNSTARCH, POWDERED SUGAR, HEAVY CREAM, AN EGG AND REFIGERATED

PIE CRUSTS ON HAND?

THEN BOY DO I HAVE THE RECIPE FOR YOU!

INGREDIENTS

POP TART STUFF

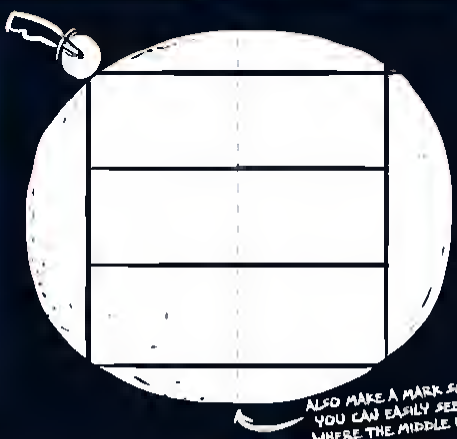
2	1	165g ½ CUP	10g 1 TBSP
REFRIGERATED	EGG	STRAWBERRY	CORN

PIE CRUST | EGG | JAM | STARCH

FROSTING STUFF

125g	35ml	10g	
1 CUP	2½ TBSP	½ TBSP	UP TO YOU
POWDERED SUGAR	HEAVY CREAM	STRAWBERRY JAM	SPRINKLES

YOU'RE GOING TO CUT THAT CIRCLE INTO A SQUARE AND THEN INTO 3 EQUAL STRIPS



(SAVE THESE AND SEE NOTE ONE)
LIKE SO

THEN BEAT YOUR EGG WELL
AND GET OUT YOUR JELLY

THIS
JELLY
MAKING THE RIGHT CHOICE W JELLY PREFERENCES
I USED THIS JELLY FROM THE RECIPE I DID BACK IN JULY OF 2016 AND I HIGHLY RECOMMEND IT
165g
1/2 CUP
STRAWBERRY JAM
10g
1 TBSP
CORN STARCH
ADD YOUR JAM, JELLY OR PRESERVES TO A BOWL AND ADD IN SOME CORNSTARCH

MIX WELL

THIS WILL HELP TO THICKEN THE JELLY AND KEEP IT FROM RUNNING DURING THE BAKING PROCESS

SPOON THE JELLY ONTO HALF OF EACH STRIP MAKING SURE TO KEEP IT AWAY FROM THE EDGES

THEN BRUSH A LINE

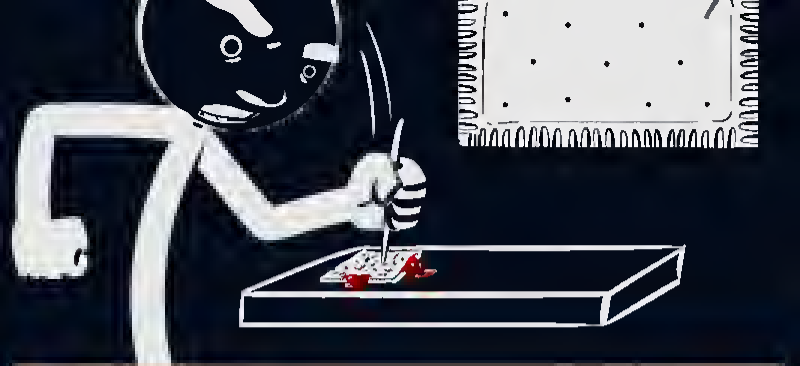
OF EGG ALONG THE EDGES OF HALF OF THE STRIP

THIS WILL HELP THE PIE CRUST STICK TOGETHER WHEN IT'S FOLDED

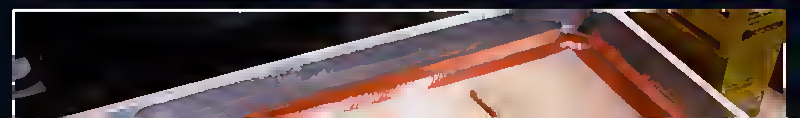
FOLD THE PIE CRUST OVER CAREFULLY, COVERING THE JELLY

PRESS DOWN AROUND THE EDGES WITH A FORK TO SEAL THE POCKET

AND USE A SKEWER OR TOOTHPICK TO POKE A FEW HOLES IN THE TOP



LOOKING GOOD
REPEAT THIS PROCESS WITH THE OTHER STRIPS THEN THE OTHER PIE CRUST



BAKE @ 400°F (200°C) 18 MINUTES

WHEN THE EDGES START TO BROWN YOU'RE DONE

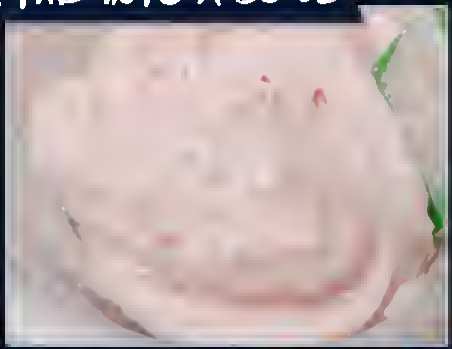
REMOVE FROM PAN TO COOL

125g	35ml	10g
1 CUP	2½ TBSP	½ TBSP
POWDERED SUGAR	HEAVY CREAM	STRAWBERRY JAM

MEANWHILE

WHIP UP THE FROSTING BY TOSSING ALL THIS INTO A BOWL

AND MIXING WELL



APPLY GENEROUSLY

SPRINKLES
YOU DONE
ENJOY

THE NOTES

- DON'T THROW AWAY THE EDGES YOU TRIMMED OFF TO MAKE THE PIE CRUST SQUARE. BALL THOSE SCRAPS UP, MUSH THEM TOGETHER AND ROLL THEM OUT TO MAKE 2 MORE (SLIGHTLY JANKIER) POP TARTS.

- PIE CRUST ISN'T SUPER HARD TO MAKE IF YOU WANT TO DO THE WHOLE THING FROM SCRATCH. I'M JUST TRYING TO SAVE YOU A LITTLE TIME.

- SPRINKLE THE SPRINKLES BEFORE THE FROSTING SETS OTHERWISE THEY WON'T STICK

- Obviously if strawberry isn't your favorite you can just go straight to hel... ehem, sorry I mean you can use blueberry or grape or whatever inferior flavor you like more.

The game in the screenshot is Batman: Arkham Knight. If you liked the previous Arkham games I highly recommend it, especially now that you can find it on a deep discount.

And as always

Thank You For Reading

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